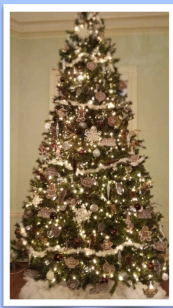


LAUREL HILL MANSION NEWS

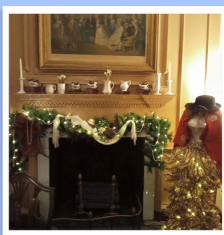
LHM Holiday Tours



This December, 2022, Laurel Hill Mansion continued the tradition of Holiday Tours,



along with neighboring Ormiston, Woodford, and Strawberry Mansions.



PRESIDENT'S MESSAGE

As 2023 begins at Laurel Hill Mansion, I am happy to report a successful season of holiday tours. Thanks to a small group of volunteers from Women for Greater Philadelphia, the mansion was beautifully decorated.

Our volunteers also welcomed visitors who were delighted with our hospitality and warmth; commenting how wonderful the mansion looked as they enjoyed hot tea and purchased delicious gingerbread cookies baked by Nancy Werner's grandson. Many vowed to return for our tea in the spring and our summer concerts.

As we start a new year, it is our challenge to recruit new members as well as plan programs and events which will draw more visitors. The Board of WFGP will be working hard to update the mansion so that we can engage our visitors in the history of the mansion and become even more inviting to our visitors and members.

We need the help of all our members to accomplish these goals. If you have any ideas or suggestions for making Women for Greater Philadelphia/Laurel Hill Mansion even better, please let me know.

Wishing everyone a Happy and Prosperous 2023!

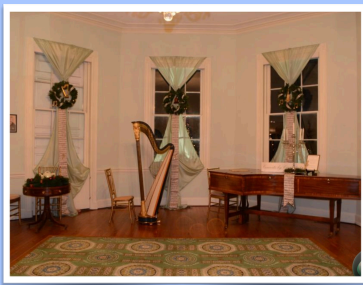
Barbara Frankl,

President, Women for Greater Philadelphia



LHM Tours (con't)

The decor exemplified the service and programs of **WOMEN FOR GREATER PHILADELPHIA** since 1976.



Each room represented a theme such as concerts, teas, & educational programs.



Thank you to those who made the LHM holiday tours a success: decorators, hostesses, tour guides, gift shop contributors, our visitors and Fairmount Park.



UPCOMING WFGP EVENTS:

WFGP BOARD MEETING: Saturday, January 28, 2023 via Zoom. Invitation by email will be forthcoming.

WOMEN'S HISTORY EVENT: March 2023, WFGP participates in Women's History Month every March by hosting an educational program. The national theme for Women's History Month in 2023 is Celebrating Women Who Tell Our Stories. Speaker TBA. Info: events@laurelhillmansion.org

WFGP SPRING TEA: The well loved annual Spring Tea will be held in May 2023. Date TBA. Info: events@laurelhillmansion.org

WFGP CANDLELIGHT CONCERTS: Popular Sunday evening concerts followed by a back porch reception. Performers and dates TBA. Info: events@laurelhillmansion.org

Join or renew your WFGP Membership today

Benefits of WFGP Membership: fellowship, camaraderie, free admission to LHM, discount on LHM facility rental, tax deduction, helping to preserve Laurel Hill Mansion and Colonial Philadelphia History.

Only \$30 per year. New members welcome!

<https://www.womenforgreaterphiladelphia.org/pages/membership.html>

GINGERBREAD COOKIES -THE TREAT OF LAUREL HILL MANSION

by Nancy J. Werner, Laurel Hill Mansion Board Member

Gingerbread cookies have a very special association to the Early American Holidays. Known for their cake like dough made with ginger and molasses, they hold an irresistible taste that we all enjoy. We can credit Elizabeth I of England with surprising her Holiday guests with these cookies that were designed to look like her guests. Always a favorite during the Holiday Season, the gingerbread cookies provide a fragrant aroma to warm any household.

This year for the Laurel Hill Mansion's Holiday Tour and Shop, our gingerbread cookies were made by Rob Werner's Household of Fiske Hill Road, Sturbridge, MA. Head baker was Alexander Werner, 18, who was assisted by his mother, Suzanne, another phenomenal baker. Alexander shared his take on this new project...it took 4 days. First day was making the 6 batches of dough and placing in the refrigerator overnight. Second day was the rolling of the cookie dough, doing the cut outs and baking. Day 3 was decorating the cooled gingerbread cookies. (Everyone in the family helped with the icing of the 220 cookies.) Then on Day 4, the cookies were bagged, and a label was attached as to the ingredients. Sister Sophie made the labels to share the importance of the ingredients and that they were produced in a nut free kitchen.



Alexander has always shown a love for baking. Why last Christmas he presented his great grandmother, Elfriede, a tin full of her favorite cookies. She was delighted that there was a baker in the family for she came from a long history of bakers in Fulda, Germany. Well, Oma, age 93, passed away this last April and all her baking equipment from the professional mixer to rolling pin, to all the trays and to a huge box of cookie cutters were given to Alexander. Even though he only used the 4-inch gingerbread cookie cutter, he used everything else from Oma's inventory. Our Laurel Hill Mansion was his first official baking experience, but he was delighted with the opportunity.

GINGERBREAD COOKIES (con't)

As for being Grammy Nancy, I only made sure to pick up the gingerbread cookies as both our children and grandchildren live in MA. Our daughter and her family are in Dunstable, MA.

I made sure that the gingerbread cookies were delivered to President Barbara Frankl so our Holiday Shop would be ready with gingerbread cookies from our first day. I am also attaching the recipe if you would be interested. Alexander and Suzanne field tested a few recipes and this was the definite choice. Hope you purchased a gingerbread cookie and enjoyed the definite flavor of the holidays.



Gingerbread Men

- 10 Tablespoons (2/3 cup; 145g) room temperature, unsalted butter
- 3/4 cup (150g) packed light or dark brown sugar
- 2/3 cup (160ml) unsulphured molasses
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 3 and 1/2 cups (438g) all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 Tablespoon ground ginger
- 1 Tablespoon ground cinnamon
- 1/2 teaspoon ground cloves



Instructions

In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and molasses and beat on medium high speed until combined and creamy-looking. Next, beat in egg and vanilla.

In a separate bowl, whisk the flour, baking soda, salt, ginger, cinnamon, and cloves together until combined. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be thick and slightly sticky. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill discs overnight. Preheat oven to 350°F (177°C). Line baking sheets with parchment paper or silicone baking mats. Remove 1 disc of chilled cookie dough from the refrigerator. Generously flour a work surface, as well as your hands and the rolling pin. Roll out disc until 1/4-inch thick. Cut into shapes. Place shapes 1 inch apart on prepared baking sheets.

Bake cookies for about 9-11 minutes (4 inch cookies take about 11 minutes).the pan once during bake time. Keep in mind that the longer the cookies bake, the harder and crunchier they'll be.

Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely. Once completely cool, decorate as desired.



REMEMBERING BETH BARTLE



It was with great sadness that in November 2022 we said goodbye to our friend and Board Member of Women for Greater Philadelphia, Beth Bartle. Beth was a long time member of WFGP and made a very big impact on our organization with her spirit of volunteerism and endless enthusiasm exhibited in the many programs that she enhanced at Laurel Hill Mansion.

Beth also volunteered at other Fairmount Park historic houses as a Park House Guide. Beth was professionally accomplished in multiple areas. She worked as the Food Editor at the Philadelphia Bulletin, co authored "Walking Tour of Independence National Historic Park," and was a realtor, a librarian and corporate archivist.

In remembrance of Beth, many of our members expressed these sentiments when thinking of her:

*Gracious lady indeed
 Enthusiastic giver of her time and energy; always willing to lend a helping hand
 Intelligent, clever, and accomplished; yet humble and modest
 Ever willing to learn something new
 Loving mother and grandmother
 Friendly, warm and sincere
 Happy for the success of others
 Spirited, chatty and sociable
 Creative and artistic with floral expertise
 Unpretentious
 Provided beautiful hand made hors d'oeuvres for Candlelight Concert receptions
 Loved history and preserved and protected historic landmarks
 Believed in volunteerism and giving back
 Patriotic-tended the graves of United States war veterans
 Loyal friend
 Will be sorely missed by fellow Women for Greater Philadelphia members*



<http://www.craftfuneralhomes.com/obituaries/elizabeth-margaret-ward-bartle/>

LAUREL HILL MANSION'S TALL CASE CLOCK

LHM CLOCK MAKER

The LHM clock is a Chippendale Walnut Tall Case Clock produced by William Bevens in the early 19th century. William Bevens was a clock and watch maker from 1816–1819 in Norristown, Montgomery County, PA. Mister Bevens and his wife Elizabeth had four children. William became very ill around 1817 and took a Philadelphia clock maker, George Govett, as his partner to help him run the business. William succumbed to yellow fever in 1819 and left a pregnant wife. George Govett married the Bevens widow and continued running the shop for a few years. Financial difficulties arose, the business was sold, and the Govett/Bevens family moved from Norristown to Philadelphia.



LHM CLOCK

LHM TALL CASE CLOCK

The painted arched dial on the LHM Chippendale tall case clock is inscribed **Wm Bevens NORRISTOWN**. It has Roman hours and Arabic minutes with a subsidiary seconds dial and date aperture and has a rolling moon phase to the arch. The clock possesses an eight day movement and the twin train movement was made to strike on a bell.

The broken arch or scroll top, (see LHM photo, notice the center finial is missing) was a favorite of Pennsylvania cabinet makers. The free standing corner pillars on the hood were fashionable from 1760 to 1820. LHM's clock is primarily walnut. Various woods were used during the mid to late 1700's, but ninety percent of clocks were made of walnut; after 1800, cherry and mahogany became popular.

TALL CASE CLOCKS

In general, a tall case clock, sometimes called a grandfather clock, is a tall, freestanding, weight driven pendulum clock with the pendulum held inside the tower or waist of the case. Tall case clocks were often produced by two distinct draftsmen, the clockmaker who put together the mechanical movement or clock works and the cabinetmaker or joiner who made the wooden case; oftentimes coffin makers made the clock cabinet. The more expensive cases were frequently decorated with inlay of satinwood, cherry and maple, while cheaper cases were given little or no decoration and were often made of pine or painted pine.

Most tall clocks are six to eight feet tall with an enclosed pendulum with weights suspended by either cables or chains which have to be calibrated occasionally to keep the proper time. Traditionally, long case clocks were made with one of two types of movement: eight- day or one-day (30 hour) movements. As stated above, LHM's clock is an 8 day movement clock.

A clock with an eight-day movement requires winding only once a week, while 30 hour clocks have to be wound every day. Such movements usually have two keyholes, one on each side of the dial to wind each one. Eight day clocks are usually driven by two weights—one driving the pendulum and the other the striking mechanism, which usually consisted of a bell or chimes.

LAUREL HILL MANSION'S TALL CASE CLOCK (continued)

WHO OWNED CLOCKS IN COLONIAL TIMES

Ascertaining time to the exact minute was a new innovation during the late 17th century. The tall case clock was developed in Europe in the mid 1600's to provide a more accurate telling of time.

By the 18th century, this common style of domestic clock came to look more like a piece of household furniture. A wooden case enclosed the movement, weights, and pendulum and the dial was visible through a glass window. Household clocks were rare in the 18th century, most people working in their homes, farms or businesses proceeded through the day with very little access to a clock. Instead they kept time by using the location of the sun in the sky, sundials, or public clock chimes to regulate their days.



A Wm Beven's Clock

Between 1680 and 1750 clocks were found only in the homes of wealthy colonists, who called them "tall" clocks. Most were imported from England and the American clockmakers were largely confined to

Philadelphia and the adjacent counties. The clock was a symbol of family stability in Pennsylvania. Sometimes, when faced with selling off the family possessions, a family kept its clock. Clocks were often mentioned in wills as possessions of importance to be handed down from generation to generation.



LHM Clock

The design of the tall case clock is classic. After more than two and a half centuries, the weight and pendulum clock in a tall case is still the best designed mechanical device for accurate timekeeping.

If you have knowledge about LHM's acquisition of its clock or information concerning its provenance, kindly send the details to media@laurelhillmansion.org and it will be shared with all readers in the 2023 LHM Spring Newsletter.

By Nancy S. Cohen, LHM Newsletter Editor with research assistance from Fairmount Park historian and tour guide, Anita McKelvey: authenticphiladelphia@gmail.com



Women for Greater Philadelphia, Inc. is a non-profit 501(c)(3) corporation of volunteers. The goals are to promote and enhance the historical, philosophical, educational and cultural value of Greater Philadelphia and to maintain and preserve historic Laurel Hill Mansion.